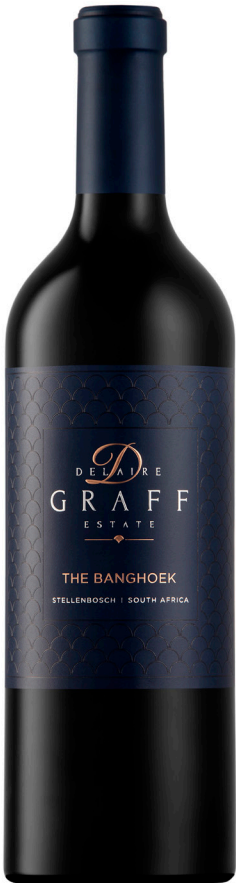


DELAIRE  
GRAFF  
ESTATE

DELAIRE GRAFF ESTATE  
THE BANGHOEK 2017



VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

VINEYARDS & HARVEST

The grapes were handpicked in early hours of the morning from Delaire Graff Estate's mountain vineyards. All grapes were extensively hand sorted to ensure only the best quality is used for winemaking.

GRAPE VARIETALS

53% Cabernet Franc, 35% Cabernet Sauvignon, 9% Petit Verdot, 3% Malbec

VINIFICATION

This wine was produced with meticulous care. Grapes were hand sorted. Whole berry fermentation and basket pressing ensured gentle extraction of fruit. The wine was matured in 60% new French oak barrels for 16 months.

TASTING NOTES

The nose is characterised by subtle spicy oak, traces of cedar wood and delicate aromas of rich violets. Red fruit flavours on the palate make for a savoury, firm finish. The wine has fine, integrated tannins with persistent length.

WINE OF ORIGIN

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 2.5 g/l  
pH: 3.33

Total Acidity: 6.2 g/l  
Alcohol: 14.43%